

Broccoli in Oyster Sauce

Printed from Broccoli Recipes at <http://www.broccolirecipes.net/>

Ingredients:

2 bunches of broccoli (about 1 ½ lb).
2 tablespoons of oyster sauce.
2 tablespoons of soy sauce.
2 tablespoons of chicken broth.
1 teaspoon of cornstarch.
1 teaspoon of sesame oil.
½ teaspoon of sugar.
½ teaspoon of fresh garlic, minced.
½ teaspoon of fresh ginger, minced.
¼ teaspoon of white pepper.

Directions:

Cut 2 inch-long florets from the top of the broccoli.

Put 2 cups of water to boil in a wok and use a Chinese bamboo steamer, or use a metal colander inside a larger stockpot that does not allow the water to touch the vegetables.

Combine the rest of the ingredients for the gravy and set aside.

Add the broccoli to the steamer when the water is boiling hard, and partially cover with a lid to allow steam to escape.

Steam for 3 minutes until broccoli is tender-crisp.

Remove the broccoli from the steamer and immerse it in ice water for a few seconds.

Transfer to a serving plate.

Heat the gravy to a boil in the wok and spoon over the broccoli.